

# Plain scones with jam and cream



Preparation time

**less than 30 mins**

Cooking time

**10 to 30 mins**

Serves

**Makes 8-12**

## Ingredients

### For the scones

- 225g/8oz self-raising flour, plus extra for dusting
- pinch of salt
- 55g/2oz cold butter, cut into cubes
- 25g/1oz caster sugar
- 150ml/5fl oz milk

### To serve

- 500g/1lb 1oz clotted cream
- 1 large jar raspberry jam

## Method

1. Preheat the oven to 220C/425F/Gas 7. Line a baking tray with greaseproof paper.
2. Sift the flour and salt into a bowl. Using your fingertips, lightly rub the butter into the flour until the mixture resembles breadcrumbs. Add the sugar and the milk and lightly mix until just combined.
3. Tip the mixture out onto a lightly floured work surface. Using the palm of your hand, flatten out the dough out until it is about 2cm/1in thick. Cut out 8-12 scones using a 5cm/2in fluted cutter.
4. Place the scones on to the lined baking tray and bake for 12-15 minutes, or until the scones are golden-brown and well-risen. Remove from the oven and place onto a wire rack until cool enough to handle.
5. Serve the scones with clotted cream and raspberry jam.